

WHITEHORN

BISTRO

STARTERS

Bistro Greens * v

red wine poached pear | almond | asiago cheese | heirloom tomatoes | blueberries | balsamic ginger vinaigrette
18

Pickled Beet Carpaccio * v

red and golden beets | baby spinach | goat cheese | black mission figs
strawberries | rainbow radishes | blood-orange infused olive oil
18

Beet Cured Salmon *

horseradish cream | orange | roasted golden beets | edamame | lemon infused olive oil
21

Duck Wings *

orange ginger gastrique | pickled carrots | spiced pumpkin seeds
16

Sablefish Ceviche *

cucumber yogurt broth | jicama-mango slaw | charred jalapeno
21

ENTREE | LIGHT

Black Tiger Prawn Skillet *

artichoke | sun dried tomato | spinach | smoked paprika | cream
24

Mushroom Barley Risotto vG

forest mushrooms | roasted red pepper | spinach | cashews
24

Thai Curry Mussels And Fries **

red curry | coconut milk | white wine | basil | ginger | garlic bread | hand cut fries
25

Cioppino **

scallops | shrimps | fish | mussels | clams | white wine | tomato | thyme | ciabatta garlic bread
28

Add ons *

grilled lemon and tarragon chicken breast
8

truffle parmesan french fries
10

SHARED

Whitehorn Charcuterie Board **

roast bone marrow | prosciutto | dry cured salami | duck rillettes
fig jam | cranberry goat cheese | blue cheese | brie | local honey
comb | dried fruits | pickled vegetable's | whole grain mustard |
sourdough | crisps
62

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ENTREE | MAIN

Herb Crusted Innisfail Rack of Lamb **
juniper berry demi-glace | celery root walnut puree
roast shallots | rainbow carrots | potato pave
59

8 OZ Alberta Bison Sirloin * *
fingerling potatoes | cranberry jus | grilled broccolini
hollandaise foam
55

Port Hardy BC Halibut Fillet *
tarragon butter | fingerling potatoes | baby carrots | snow
peas watercress cream | fried garlic
45

Crispy Seared Duck *
King Cole duck breast | blackcherry duck jus | pickled apple
fingerling potatoes | summer squash
36

Roast Chicken Supreme *
butternut squash maple puree | summer squash | wilted kale
saskatoon berry chutney
30

Whitehorn Burger **
beef brisket | beef chuck | smoked cheddar | bacon | tomato
mayonnaise | spicy beer mustard | arugula | red onion
hand-cut fries
30

Pappardelle Au Poivre
5oz CAB flat iron steak | green peppercorn cream
mushroom | broccolini
33

A Taste of Place...

Here at the Whitehorn Bistro, we endeavor to create not just a meal, but a memorable culinary experience rivaled only by the unsurpassed beauty of our location.

Our menu is thoughtfully created using many of the finest seasonal ingredients sourced from local & boutique purveyors.

Whether it's the Rocky Mountain wildflower honey from the Columbia Valley, bison from Northfork Ranch, VQA wines from BC's Okanagan Valley or fresh herbs grown on our own patio, we have taken great care to provide you with the best culinary experience possible!

Should you require anything else to make your visit with us even better, please don't hesitate to let us know.

Please inform your server of any dietary concerns

Items marked with * are gluten free. Items marked with ** can be made gluten free upon request.

Please note we are not a gluten free environment; our handcrafted menu items are often prepared using shared equipment including refrigeration and fryers. Variations in vendor supplied ingredients may occur.

Bradley Lloyd | Resort Executive Chef
Abby Thompson | Whitehorn Restaurant Supervisor